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English

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WC 24 X NA

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Notices

! Remember to keep this booklet so you can refer to it at any time. In case of sale, transfer or should you move, remember to keep it together with the device.

! Read the instructions carefully: there is important information about installation, use and safety.

! To prevent danger stemming from instability of the device, you must fasten it in place, following the assembly instructions strictly.

! Whenever moving or transporting the device, keep it in a vertical position.

! The cellar fridge must not be used by children or invalids, without supervision by an adult or a tutor, in order to prevent the cellar from being used improperly.

! Children may use the cellar fridge only if supervised by an adult, in order to prevent them from playing with the cellar.

! After installing the device, the power cable and socket must be easy to reach.

! Keep the ventilation openings on the casing of the device free.

! Do not use mechanical devices, or any means not suggested by the manufacturer, to speed up defrosting.

! Do not damage the coolant circuit.

! Contact the after sales service to replace the neon.

! The cable must not be bent or crushed.

! The cable must be checked on a routine basis and replaced only by authorised technicians.

! The power supply cable is of a Y type. Contact the after sales service to replace it.

! Do not use electrical equipment inside the food compartments, unless they are of a kind suggested by the manufacturer.

! The Manufacturer shall not be liable if any of the above rules are not complied with.

DATA SHEET	
Model	WC 24 X NA
Temperatures	2 Zones
Dimensions	width cm 60 length cm 68 depth cm 57
Weight** Weight	76 Kg 97 kg
Power	100 W
Current	0,54 A
Lamp	1 x 6 W
Consumption	0,9 kWh / 24h
Voltage*	110 V
Frequency Hz*	60
* These values may change in different countries. In order to find the specific features of your device, check the product features plate. ** When the device is empty.	

Positioning and connection

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Unpacking

- 1 Unpack the device immediately and make sure it has not been damaged during transport. Should it be damaged, do not connect, and get in touch with the Dealer.
- 2 Carefully remove the protections and the adhesives, open the door and make sure all the components are present.
- 3 Take out the power supply cable.

Positioning

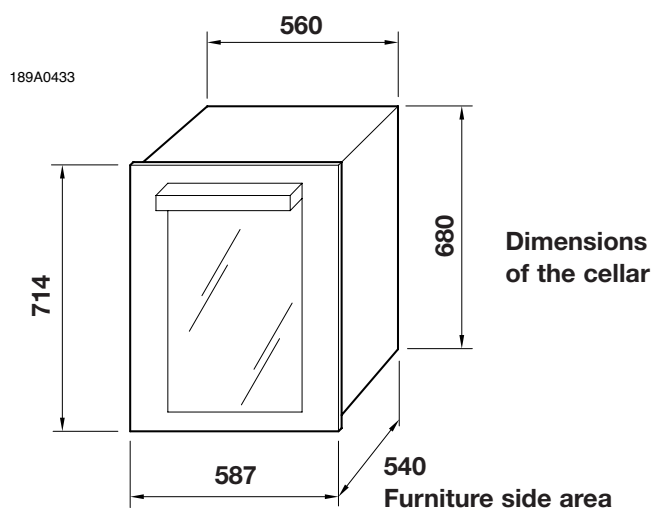
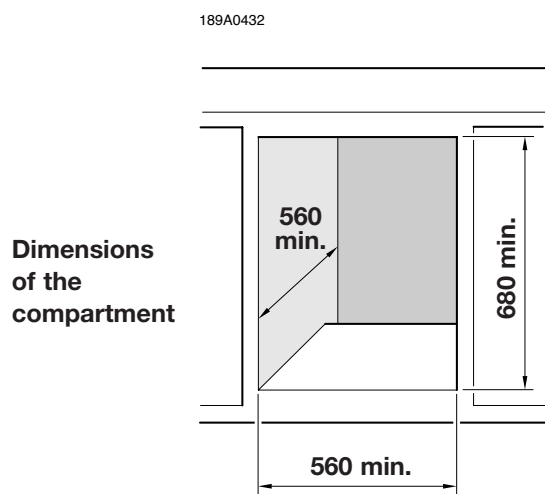
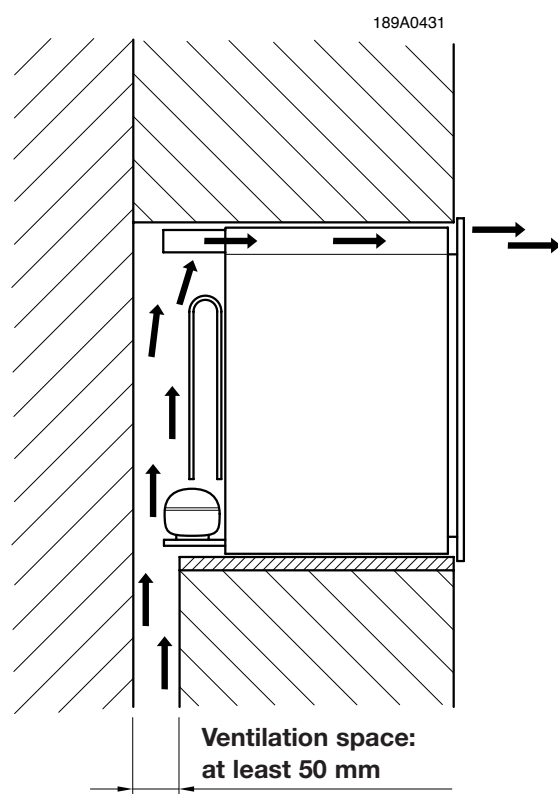
- 1 Position the device in a well ventilated area, not damp and free (avoid cabinets with closed walls).
- 2 Keep the device away from heat sources.
- 3 Make sure the minimum distances between the device and the walls of the room where it is placed are kept, in order to ensure perfect ventilation of the device.

See figure.

Wiring connection

After transport, stand the device vertically, and wait for at least 3 hours before connecting it to the wiring system. Before putting the plug into the power socket, make sure that:

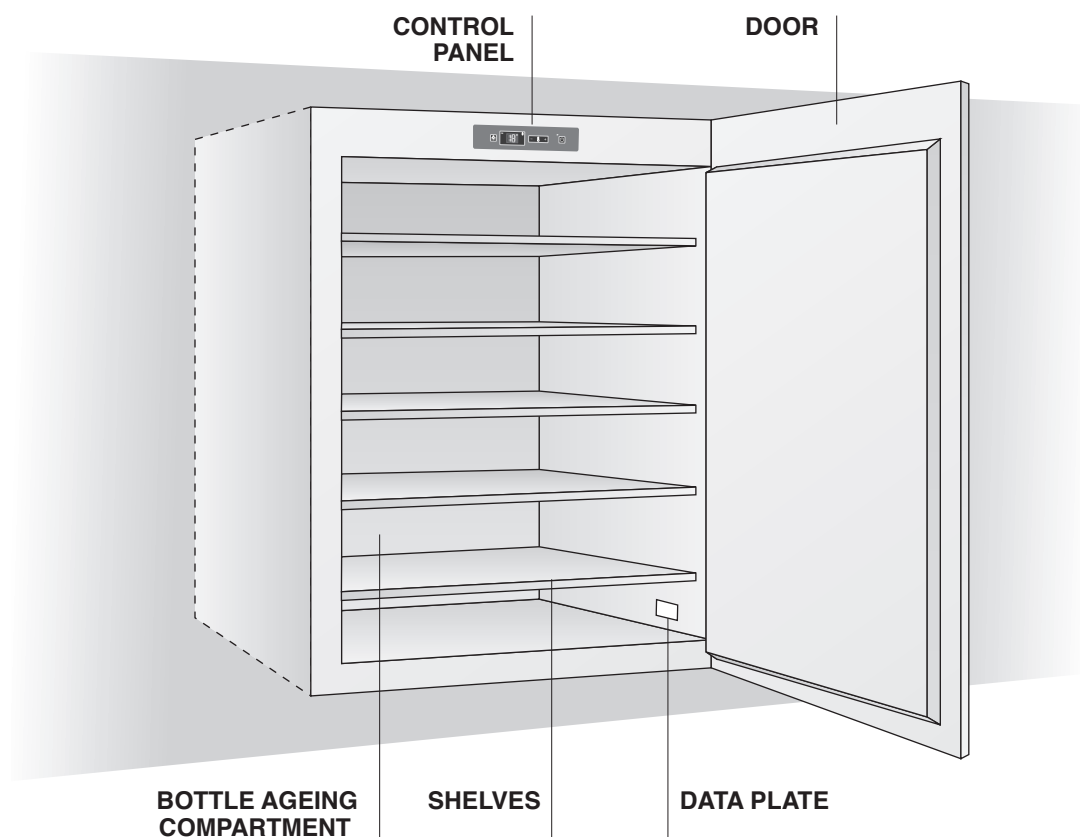
- the socket is earthed and according to legal regulations;
- the socket is able to hold up to the maximum power load of the machine, indicated on the Data Sheet table or on the feature plate to the bottom right (see Description of the device);
- the power supply voltage falls within the range indicated on the Data Sheet table or on the feature plate to the bottom right (see Description of the device);
- the power socket is compatible with the plug of the device. Otherwise, replace the socket or the plug; do not use extensions or multiple sockets.



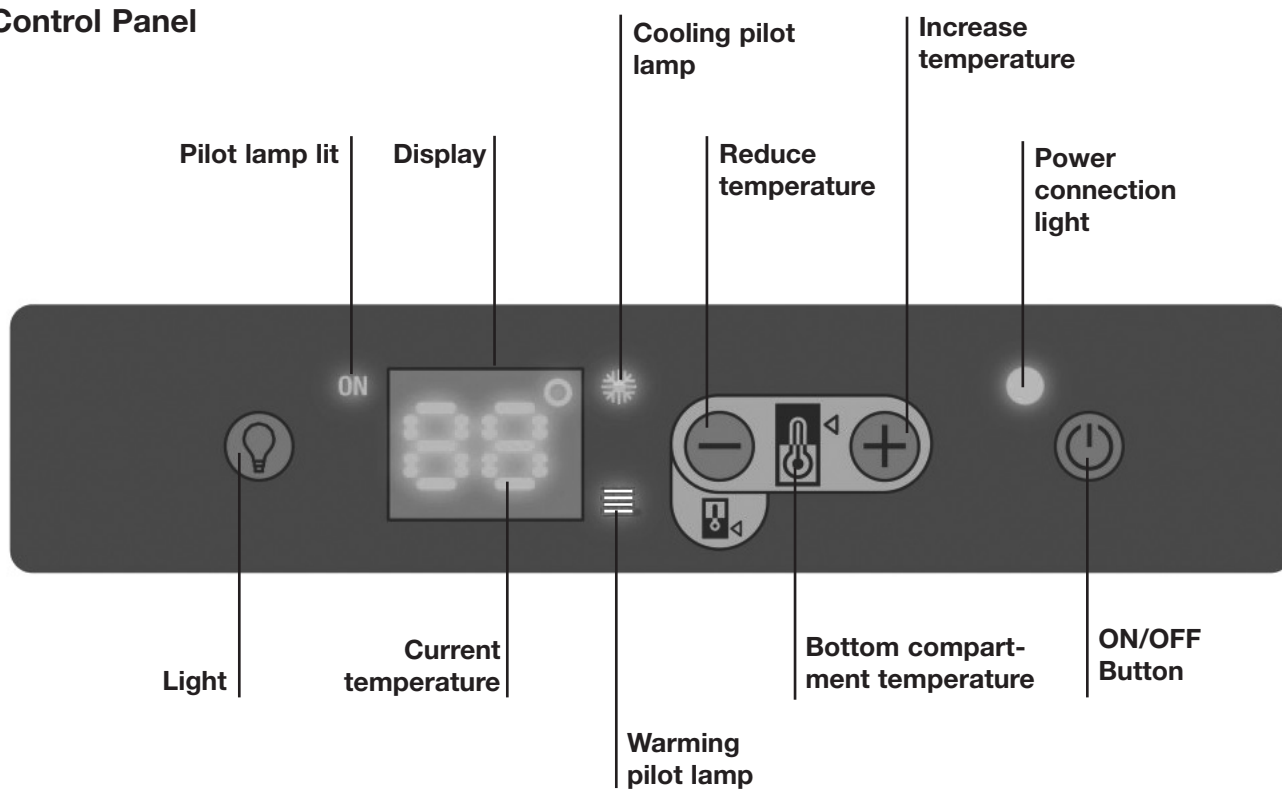
Product Description

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Interior Parts



Control Panel



Using the wine cellar



Bottle ageing compartment

The ageing compartment's main function is that of guaranteeing that your wines are preserved in optimal conditions.

The temperature has been set in the factory at a temperature held to be excellent in most cases and is 59°F in the upper compartment.

Wine has a complex nature and it derives from a long and slow process. In order to best express its attributes, very specific conditions are necessary. All wines are preserved at the same temperature, but, depending on their different characteristics, wines are served and tasted at very different temperatures (see *the Table of ideal wine temperatures*).

Therefore, just as for manufacturers' wine cellars, for your new appliance, the absolute temperature value is not important for preserving your wine. Rather, the constant temperature through time is important. Wine preservation is ideal at any temperature, as long as that temperature does not vary.

Operation of a cellar with a double or a single temperature zone

The cellar has been set up so as to work with two different temperature zones, or else – depending on the needs of the customer – with a single temperature zone.

In order to work at double temperature, one must place the black bottle holder grill on the guides of the fourth shelf (counting top down), then set the temperature you want in the upper area. Remember that the temperature of the lower area, once you have reached the temperature you want, will be higher than the one you set by about 42,8°F (the temperature of the lower area cannot be set separately).

Note: for a proper preservation of the wine, it is recommended to set the thermostat temperature to 50°F, to get a temperature delta of $41^{\circ} \div 42,8^{\circ}\text{F}$.

For single temperature area operation, you must remove the black bottle holder grill and replace it with the accessory grid (of the same kind of the other wood colour ones, already installed). We suggest you keep the unused grid in a dry and cool place, in order to prevent it from being damaged by humidity or by other atmospheric agents, as this would make it unusable in the future.

Manual temperature control

Should you need to adjust the temperature inside the wine cellar, follow the instructions below:

1. When you plug in your wine cellar, the display shows the temperature that has been set
2. Press the UP button \oplus for one second. The temperature will begin to blink.
3. Press the \oplus or \ominus buttons until you reach the desired temperature.
4. Wait 5 seconds for the temperature to stop blinking.
5. Wait until the wine cellar reaches its temperature before you place the wine bottles inside.

The inside light does not go on (or it goes off temporarily) when the inside temperature goes over 75,2°F. This allows you to reach the pre-set temperature more quickly.

Temperature control

Top area:

the temperature of the top area can be seen at any time on the control display

Bottom area:

to see the temperature of the bottom area, press the "-" (minus) button for one second. The temperature of the bottom area will be displayed for three seconds. This operation may be repeated several times, in order to check the temperature of the bottom compartment (shelves 5 and 6).

If there is a single temperature area, you only need to look at the temperature shown on the control display, without pressing any button.

Figure: Control Panel

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Table of ideal wine temperatures

This table indicates the approximate temperatures at which wine should be served. Should one of your wines need to be served at a temperature that is greater than the temperature inside your wine cellar, we suggest that you leave it wine out for the time that is necessary before you serve it.

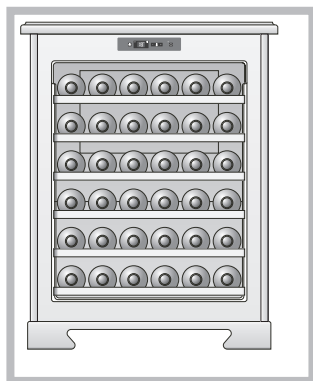
Amarone della Valpolicella	62,6°F
Barbaresco	62,6°F
Barolo	62,6°F
Beaujolais	55,4°F
White liquered Bordeaux	55,4°F
Dry White Bordeaux	46,4°F
Red Bordeaux	62,6°F
White Bourgogne	51,8°F
Red Bourgogne	64,4°F
Brunello	62,6°F
Champagne	42,8°F
Chianti Classico	60,8°F
Languedoc-Roussillon	55,4°F
Passito di Pantelleria	42,8°F
Rosé Provence	53,6°F

Dry and Sweet Sparkling Wines	42,8°F
Verdicchio di Matelica e dei Castelli di Jesi	46,4°F
White wines from Trentino Alto Adige	51,8°F
Franciacorta White Wines	51,8°F
Dry aromatic white wines	50°F
Dry, young, and fruity white wines	46,4°F
White wines from Friuli Venezia Giulia	51,8°F
Rodano wines	59°F
Dry white wines from the Loire	50°F
Liquered wines from the Loire	44,6°F
Red wines from the Loire	57,2°F
Liquered Passito wines	46,4 - 64,4°F
Rosè Wines, New Wines	53,6°F
Light red wines with mild tannic	57,2°F
Red, rather tannic wines with medium structure	60,8°F

Stocking the wine bottles

Standard 36-bottle stock

The 36-bottle stock (for standard, mixed, and renana bottles) is recommended for wines that need to be visible and easily removed.

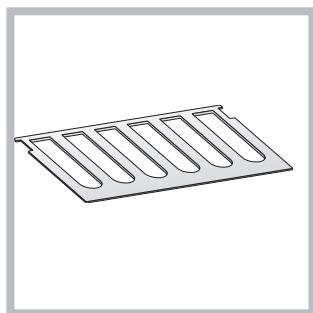


STANDARD
36 Bottles
(100% lying down)
5 shelves

Position each bottle into the slots on the 5 wooden shelves. 6 bottles can be placed on the bottom of the wine cellar.

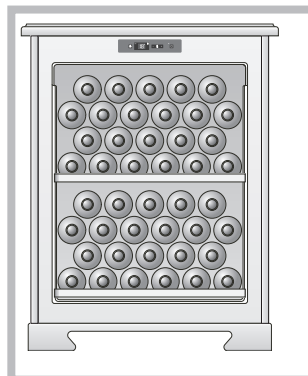
! The wooden shelves are fastened to sliding guides to make it easier to use them and to lock them into place, in order to avoid unintentional extraction which could lead the bottles to fall down.

We suggest you place the Renana bottles onto the lower shelf and the bottom of the wine cellar because they have been specially designed to hold larger bottles.



! The wooden shelf can safely hold up to 22 bottles.

Some stocking configurations



PRESERVATION
44 Bottles
(100% lying down)
1 shelf



SERVICE
42 Bottles (50% lying down, 50% standing)
3 shelves

4 rows



MAXIMUM STOCK
46 Bottles (48% lying down, 52% standing)
1 shelf

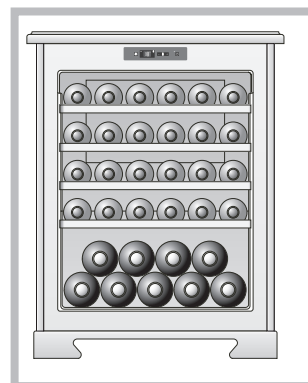
4 rows

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Champagne bottle stock

Champagne bottles are larger than standard bottles. They must be placed onto the base of the wine cellar, which can hold up to 5.

If you want to stock more than 5 Champagne bottles in your wine cellar, remove the 5th shelf and stock the bottles in two rows (placing the bottles in the second row between those on the bottom row). This will hold up to 9 bottles.



For a small number of bottles

If you do not need to store enough bottles to fill the entire wine cellar, we suggest that you divide them up between the available shelves and that you do not place them all on top or on the bottom. Place the bottles in the centre of the shelves to see them better from the outside.

Maintenance and troubleshooting



Care and maintenance

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Disconnecting the wine cellar

During cleaning and maintenance, it is imperative that you unplug the wine cellar

Troubleshooting

If you notice that your wine cellar is not working properly, check with the following list before you call your Service Centre.

Problem	Possible causes/solutions
The compressor does not work	<ul style="list-style-type: none">• The plug is not plugged into the wall-outlet or not enough to make contact. Or, there could be a power failure in your home.• The wall-outlet is not in working order. Plug the wine cellar into another wall-outlet to check.
The compressor never stops	<ul style="list-style-type: none">• Contact the Service Centre

! Any work that is done to the wine cellar should be performed by your authorized local Service Centre.

! Short term faults, such as power failure, will not compromise the wines. It is only when working faults are left unsettled for a long time that the wine may suffer.